

a
1. (Amended) A method of making a light stable, kettle hop flavoring agent comprising the steps in the following order:

extracting hop solids with a polar solvent to form an extract of hop solids;

acidifying the extract;

washing the extract with a non-polar solvent capable of removing residual α -acids; and

recovering the washed extract,

wherein the concentration of α -acids in the washed extract is less than about 5 mg/L. *mm*

a
2. (Amended) The method of claim 1, wherein the polar solvent is water. *mm*

a
6. (Amended) A light stable, kettle hop flavoring agent comprising a polar solvent extract of hop solids that has been washed with a non-polar solvent capable of removing residual α -acids, wherein the concentration of α -acids in the non-polar solvent-washed extract of hop solids is less than about 5 mg/L. *mm*

7. (Amended) The flavoring agent method of claim 6, wherein the polar solvent is water. *mm*

a
11. (Amended) The method of claim 10, wherein the polar solvent is water and the non-polar solvent is hexane. *mm*